

COOKING

COMICALLY



YES, THE "MUFFIN MAN" IS A FICTIONAL CHARACTER IN AN ENGLISH NURSERY

RYME. THIS COMES FROM VICTORIAN
ENGLAND WHERE MANY HOUSEHOLDS
HAD FRESH BAKED GOODS DELIVERED
TO THEM BY A "MUFFIN MAN."



THIS "MUFFIN MAN" BEING OF THE BRITISH
VARIETY DELIVERED ENGLISH MUFFINS,
NOT THE SWEETER CUPCAKE-LIKE
MUFFINS FOUND IN THE USA THAT YOU
ARE BAKING. THUS YOUR ATTEMPT AT A
REFERENCE IS A SAD AND MISPLACED
FAILURE.





CORRECTING
SOMEONE FOR
THE INTERNET

for These Cookies

CRAFTING MATERIALS

THE DRY STUFF



All Purpose Flour

2 Cups 150g



Sugar

1 Cup 100g



Baking Powder

3 1/2 Tsp 300g



Salt

1/2 Tsp 4g

THE WET STUFF



Eggs

2



Plain Yogurt

1 Cup 100g



Vanilla Oil

1/2 Cup 120ml



Vanilla

1 Tsp 4ml

THE BLUEBERRIES





Blueberries

1 Cup 125g



All-Purpose Flour

1 Tbsp 8g

THE CRUMBLE TOP



All-Purpose Flour

1 Cup 125g



Butter

1/2 Cup 113g



Sugar

1/2 Cup 100g



Cinnamon

1 Tsp 2.8g

TO START
MIX ALL
THIS UP



UNTIL YOU'VE
GOT THAT
CRUMBLY



CRASSLY
DELICIOUSNESS
THEN SET ASIDE



THE WET STUFF



Eggs

2



Plain Yogurt

1 Cup 100g



Canola Oil

$\frac{1}{2}$ Cup 120ml



Vanilla

1 tsp 4ml

THEN ADD
TOGETHER
THE WET
STUFF



AND WHIP IT
UP UNTIL IT'S
ALL SMOOTH



THE DRY STUFF



All Purpose Flour

2 cups 120g



Sugar

1 cup 200g



Baking Powder

3 1/2 tsp 20g



Salt

1/2 tsp 4g

NOW THE
DRY STUFF
GOES IN
TOGETHER



AND... YOU
GUESSED IT

MIX
WELL





THEN



MAKE A WELL
IN YOUR DRY
STUFF



POUR YOUR
WET STUFF INTO
THE WELL



MOVE DRY STUFF
FROM THE SIDES
OVER TOP OF THE
WET STUFF

AND CONTINUE
MIXING UNTIL
YOU'VE GOT
THAT BATTER



THE BLUEBERRIES



Blueberries

1 Cup 120g



All-Purpose Flour

1 Tbsp 16g

NOW THE
BLUEBERRIES





TOSS
TOGETHER
WITH THE
FLOUR UNTIL
WELL
COATED

AND FOLD THE
BLUEBERRIES
CAREFULLY
INTO THE
BATTER



**PREP YOUR MUFFIN
TIN BY ADDING THE
BAKING CUPS**



**AND FILL EACH CUP
ABOUT 3/4 FULL
WITH BATTER**



**THEN COVER
GENEROUSLY
WITH THE
CRUMBLE**

SERIOUSLY...

MAKE IT
RAIN





LEFTOVER
BATTER?

BAKE AN
EXTRA
LOAF

BAKE ALL THE THINGS
@375 F
(190 C)

FOR 20-25 MINUTES
(OR UNTIL A TOOTHPICK COMES OUT CLEAN)





GO FOR
A SWIM



SERVE
WARM

AND
ENJOY

THE NOTES

- NOT TOO MANY NOTES FOR THIS ONE, USE DIFFERENT BERRIES OR ADD IN SOME CHOCOLATE CHIPS FOR SOME VARIATION.
- THESE SAVE VERY WELL FOR A FEW DAYS, BUT I DOUBT THEY'LL LAST THAT LONG.
- THE BATTER WILL BE THICKER THAN YOU MIGHT EXPECT, THIS IS NORMAL.
- MORE GIF!
- THE GAME IN THE SCREENSHOT IS ABZU, IT'S A VERY CHILL EXPLORATION GAME ABOUT DIVING AND SWIMMING WITH AN ABSTRACT STORY TOLD WITHOUT WORDS, IT'S ALSO EASILY ONE OF THE MOST BEAUTIFUL GAMES I'VE EVER PLAYED, I HIGHLY RECOMMEND IT, BUT IF YOU ONLY LIKE ACTION OR FPS GAMES IT MIGHT NOT BE YOUR CUP OF TEA.

AND AS ALWAYS

THANK YOU FOR READING

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